



# Tea eggs



Chaz

 [\*\*cvillette\*\*](https://cvillette.livejournal.com/)

<https://cvillette.livejournal.com/>

2008-01-28 08:43:00

**MOOD:** 😊 hungry

**MUSIC:** The Faint - Your Retro Career Melted

Yesterday was Maintenance Day, which was actually kind of a light Maintenance Day, because the last one was just Thursday and I decided I could skip laundry. And since I had extra time, I decided to make tea eggs.

Basically, what you do is you make hard boiled eggs. Could be four, could be six, could be a dozen.

(The best way to make hard boiled eggs is to put your eggs in a saucepan with cold water that will just cover them. Heat them to boiling, turn the heat off, cover the pan, and come back in ten minutes. This way they won't break or turn into rubber. Failure modes: boiling the eggs for a long period of time, so that they turn into rubber. Putting cold eggs in hot water so they break. Boiling the pan dry and setting things on fire. The usual.)

Anyway, once you have turned off the hard-boiled eggs, combine the following into a vile, strange-smelling concoction with a striking resemblance to Texas crude:

- 6 cups black tea, brewed much stronger than you would drink it.
- fresh-grated ginger, about a quarter of cup
- 2 cinnamon sticks
- 1 teaspoon of star anise bits
- 1/4 cup soy sauce
- 2 tablespoons of salt

This would be a good time to use your slow cooker or crock pot, actually, if you have one.

Put all that in either the slow cooker or a large flat-bottomed pot. Take your hard-boiled eggs out of the hot water and run them under cold water until they are cool enough to handle. Get a fork or a spoon, and begin tapping the shells to crack them. For each egg, crack the entire surface, **but don't peel the eggs.**

Take the cracked eggs and put them in the ~~Texas crude~~ noxious substance. Set it on low heat, or simmer, or whatever, and go away for 3-5 hours. If it's on the stove, check it every once in a while to make sure it hasn't cooked dry.


Come back, take the whole mixture, let it cool a little, and put it in the fridge overnight. In the morning, the tea eggs are ready to eat, but they will develop flavor if you let them steep for another day or two.

The simmering liquid is the sort of thing that you can return to the stove in a saucepan, cook down to concentrate, and freeze. The next time you want to use it. just thaw it out and dilute it with water.

What do they taste like? Well, like eggs, with a lot of subtle flavors. They're quite salty all on their own, and the whites look like Italian marble, veined in gld and brown. I usually mush them up and eat them on buttered English muffins. Mmmmmmm.

Maybe if Duke is extra nice, I will give him one.

You should use good tea for this, not cheap auto-mechanic tea.

Speaking of which,  [trollcatz \(https://trollcatz.livejournal.com/\)](https://trollcatz.livejournal.com/), did you see what was in the parking garage?

TAGS: [recipes](#)



[locked] [Dream Journal](#)

All right, unconscious mind. We're coming to an accommodation. If the dreams are you cleaning


[Elvis doesn't live here anymore.](#)

Hey there. Sorry about the drama. It was... it was an emotional decision, and I didn't

[Poppets.](#)  
[Puppets. Poppet](#)  
[puppets. Scary.](#)

77 comments



 [trollcatz](#)

[January 28 2008, 16:00:37 UTC](#)

[COLLAPSE](#)

Dobro saved the Blue Beetle? YAAAAAYYYYY!

Did he tell you what Wabbit told him not to do under any circumstances whatsoever?



 [Ometotchtli](#)

[January 28 2008, 16:02:04 UTC](#)    [COLLAPSE](#)

SHUT! UP!

(The point was the not-mentioning, woman...!)




 [cvillette](#)

[January 28 2008, 16:03:51 UTC](#)    [COLLAPSE](#)

0.0




 [ace\\_cub\\_reportr](#)

[January 28 2008, 16:21:07 UTC](#)    [COLLAPSE](#)

Ejection seats.



 [cvillette](#)

[January 28 2008, 19:20:16 UTC](#)    [COLLAPSE](#)

You think maybe he would?



 [cvillette](#)

[January 28 2008, 16:02:46 UTC](#)    [COLLAPSE](#)

...

Ohgawd.

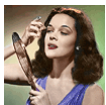
no?



 [cvillette](#)

[January 28 2008, 16:23:35 UTC](#)    [COLLAPSE](#)

Technology is my friend. I called Dobro.



 [Ometotchtli](#)

[January 28 2008, 16:24:48 UTC](#)    [COLLAPSE](#)

So Dobro drinks lousy tea?




 [cvillette](#)

[January 28 2008, 16:41:45 UTC](#)    [COLLAPSE](#)

Nice try, wabbit.

Dobro drinks Jack Daniels. And no amount of diversionary tactics will conceal you from the laserlike glare of my scrutiny.



 [trollcatz](#)

[January 28 2008, 16:52:21 UTC](#)    [COLLAPSE](#)

...

How much did he tell you?



 [cvillette](#)

[January 28 2008, 16:54:39 UTC](#)    [COLLAPSE](#)

With sufficient motivation? *Everything.*

And I'm hurt you would conceal that from me. Conspiracy! By my own dearest friends!



 [trollcatz](#)

[January 28 2008, 17:12:09 UTC](#)    [COLLAPSE](#)

I was under duress.



 [trollcatz](#)

[January 28 2008, 19:11:15 UTC](#)    [COLLAPSE](#)

Also, you have scared the %#@& out of one of your dearest friends who used to drive an *ambulance*.




 [cvillette](#)

[January 28 2008, 19:11:41 UTC](#)    [COLLAPSE](#)

I didn't hit anything!



 [trollcatz](#)

[January 28 2008, 19:12:58 UTC](#)    [COLLAPSE](#)

No, you didn't. That's very true. Pattern recognition = judging closing hole in traffic with hair-raising precision.




 [cvillette](#)

[January 28 2008, 19:14:01 UTC](#)    [COLLAPSE](#)

ALSO! I will have you know that I cleared 98% in driving tactics.

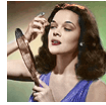
And it would have been a hundred, but the instructor was chicken and squeaked during a bootlegger reverse.



 [trollcatz](#)

[January 28 2008, 19:15:01 UTC](#)    [COLLAPSE](#)

Just so you know, I will not be riding in a car with you going backwards. I hope.



 [Ometotchtli](#)

[January 28 2008, 19:21:02 UTC](#)    [COLLAPSE](#)

You know he can do every chase scene in *The Blues Brothers* verbatim, right?



 [cvillette](#)

[January 28 2008, 19:22:18 UTC](#)    [COLLAPSE](#)

And *Ronin*.

The whole movie, actually.

What's your point?



 [trollcatz](#)

[January 28 2008, 19:23:48 UTC](#)    [COLLAPSE](#)

\*\*\*\*F\*E\*A\*R\*\*\*\*

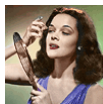


 [cvillette](#)

[January 28 2008, 19:33:11 UTC](#)    [COLLAPSE](#)

Hang on. I saw this in a cartoon once.

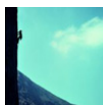
(It's just *physics*.)



 [Ometotchtli](#)

[January 29 2008, 01:41:38 UTC](#)    [COLLAPSE](#)

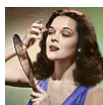
So's shootin'.



 [cvillette](#)

[January 29 2008, 01:42:10 UTC](#)    [COLLAPSE](#)

That's different.



 [Ometotchtli](#)

[January 29 2008, 01:42:51 UTC](#)    [COLLAPSE](#)

letmethinklike HOW?



 [cvillette](#)

[January 29 2008, 01:45:00 UTC](#)    [COLLAPSE](#)

...

.....

...I flinch.



[eljefe](#)

January 29 2008, 03:09:23 UTC

[COLLAPSE](#)

Stop anticipating! Trigger pull is a zen thing. Try a long gun, bolt action with a smooth pull. Watch your breathing, and start the slow squeeze. You fall into the rhythm of your breath and the pull and the shot will be a surprise to you. Once you get it down with a rifle, pistol comes easier.

Or you can just use a shotgun. \*grin\*



[cvillette](#)

January 29 2008, 03:12:25 UTC

[COLLAPSE](#)

Thanks. I've heard the same advice before, shockingly enough.

The problem is, I *hate* surprises. And loud noises. And hot things flying past my head.

Ehn, I qual. That's what counts.



[eljefe](#)

January 29 2008, 03:17:10 UTC

[COLLAPSE](#)

\*mutter mutter mutter\*

I'd growl at you, but I'm sure others have done it better. I'll keep to myself. Straightening out new troops isn't my job anymore anyway.



[cvillette](#)

January 29 2008, 03:20:26 UTC

[COLLAPSE](#)

(Probably best not to get into dickery matches with strangers on the internet, anyway.)



[eljefe](#)

January 29 2008, 03:23:48 UTC

[COLLAPSE](#)

Actually, it's a game I play in other places, but not here.



[cvillette](#)

January 29 2008, 03:26:39 UTC

[COLLAPSE](#)

Exactly.

I figure I spend enough hours of the year *required* to be a jerk. I don't *actually* have to go looking for the opportunity.



[!\[\]\(feabb98897b440bc8695a03336a6e2df\_img.jpg\) cvillette](#)

[January 29 2008, 10:32:03 UTC](#)

[COLLAPSE](#)

Speaking of the j-word, sorry I was. Low blood sugar + crummy range scores = grouch.



[!\[\]\(2b376d1a92330ab09dad2665d2f89bf5\_img.jpg\) cvillette](#)

[January 29 2008, 10:36:34 UTC](#)

[COLLAPSE](#)

And there's never a shotgun around here when you need one. Has anyone considered what we're going to do in case of zombie attack? Huh?

[!\[\]\(c444627dab9fee9a1550c053ffaaaae2\_img.jpg\) eljefe](#)

[January 29 2008, 18:03:48 UTC](#)

[COLLAPSE](#)

"When in danger or in doubt,  
Run in circles, cream and shout!"



[!\[\]\(683dba75afe26e28cd4de5730b776760\_img.jpg\) cvillette](#)

[January 29 2008, 18:05:13 UTC](#)

[COLLAPSE](#)

Ahem.

...I think you dropped this letter.

[!\[\]\(b58c23cb5aab1cd63092eda333892cb9\_img.jpg\) eljefe](#)

[January 29 2008, 18:09:21 UTC](#)

[COLLAPSE](#)

\*abashed\*

Um, yes, so I did. Um, yeah.

\*puts "S" back on\*

That falls off rather easily, doesn't it? Someone should glue it on or something. I'll just go get some coffee now. . .



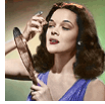
[!\[\]\(3776b62473cd12304f79d94ef577685d\_img.jpg\) cvillette](#)

[January 29 2008, 18:11:46 UTC](#)

[COLLAPSE](#)

If it's any consolation, I'm pretty sure somewhere on the internet, the movie you just described exists.

Including the zombies.



 [Ometotchtli](#)

[January 29 2008, 19:47:55 UTC](#)    [COLLAPSE](#)

I think it's in my DVD collection. I'll leave it on your desk where Dad will see it.



 [cvillette](#)

[January 29 2008, 19:52:49 UTC](#)    [COLLAPSE](#)

Dad likes to think I haven't discovered girls yet.

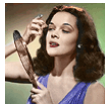
That's okay.

I like to think Dad hasn't discovered girls yet.

 [eljefe](#)

[January 29 2008, 17:51:41 UTC](#)    [COLLAPSE](#)

No problem. I'm not always a paragon of good nature myself. \*grin\*



 [Ometotchtli](#)

[January 29 2008, 17:56:12 UTC](#)    [COLLAPSE](#)

Hey. You are good enough to be an FBI agent.

I just think it's really amusing that you're not better than me.

Because you should be.

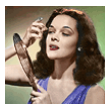
Except, of course, for the part where I am the queen of everything wonderful.



 [cvillette](#)

[January 29 2008, 18:12:29 UTC](#)    [COLLAPSE](#)

So what you're saying is, if I'm less than perfect at anything, you will mock me for the rest of my life.



 [Ometotchtli](#)

[January 29 2008, 18:12:47 UTC](#)    [COLLAPSE](#)

Pretty much yes.

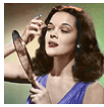


 [cvillette](#)

[January 29 2008, 18:13:11 UTC](#)    [COLLAPSE](#)

...glad we cleared that up.





 [Ometotchtli](#)

[January 28 2008, 19:15:50 UTC](#)    [COLLAPSE](#)

Oh, gawd. You loved Tactical and Pursuit class, didn't you?



 [cvillette](#)

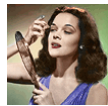
[January 28 2008, 19:19:37 UTC](#)    [COLLAPSE](#)


<3<3<3<3<3

Um.

Yeah.

I mean, Duke's still probably better at it. But really, I don't suck.



 [Ometotchtli](#)

[January 29 2008, 16:41:38 UTC](#)    [COLLAPSE](#)

Defensive and Pursuit. Thank you for knowing what I was talking about.

I can do six things at once. It's no. 7 that gets me.



 [cvillette](#)

[January 29 2008, 16:43:26 UTC](#)    [COLLAPSE](#)

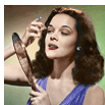
It's because I said "tactics." You parsed it up and spat it back again.

Brains.

I like watching them work.

...that came out wrong, didn't it?

(and this mountain is covered in wolves.)



 [Ometotchtli](#)

[January 29 2008, 19:53:10 UTC](#)    [COLLAPSE](#)

NOM NOM NOM.

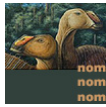
Even your henchmen think you're crazy.




 [cvillette](#)

[January 29 2008, 19:58:14 UTC](#)    [COLLAPSE](#)

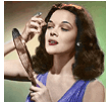
I'm not unreasonable. Nobody's going to eat your eyes.



 [cvillette](#)

[January 29 2008, 19:58:31 UTC](#) [COLLAPSE](#)

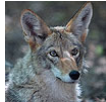
(think Dad's worried yet?)



 [Ometotchtli](#)

[January 28 2008, 19:26:45 UTC](#) [COLLAPSE](#)

OMG tell me it was Bulowski and you made him scream like a girl and I will bring you brownies.

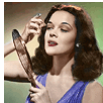


 [cvillette](#)

[January 28 2008, 19:29:15 UTC](#) [COLLAPSE](#)

It was only a little scream.

And in fairness, I think he'd been talking to Lisa Kerry, the firearms instructor I nearly kneecapped, and was expecting to die.



 [Ometotchtli](#)

[January 28 2008, 19:14:01 UTC](#) [COLLAPSE](#)

Or you were moving so fast that the atoms of the rental passed right through the mass of the other vehicles without affecting them.



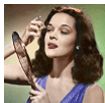
 [cvillette](#)

[January 28 2008, 16:58:08 UTC](#) [COLLAPSE](#)

Let's see, can I remember? Oh, wait--perfect recall, that's right!

"Sometimes, if I can find one, I'll put a Porsche engine in these. Fits just fine with a little jiggering for the air-cooling. I was gonna offer to do that, but your friends told me if I did, I could goddamn well pay your speeding fines. Seems they think you're Richard Petty or somethin'.

"But you know, you got an old beetle held together with Bondo and bumper stickers like this, they hardly ever point the radar gun at you."



 [Ometotchtli](#)

[January 28 2008, 16:59:32 UTC](#) [COLLAPSE](#)

So much for the loyalty of old friends.



 [cvillette](#)

[January 28 2008, 17:00:43 UTC](#) [COLLAPSE](#)

People are very friendly when you've just that morning handed them \$1271.00 in cashiers checks.

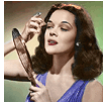
(I'm sure he'll report every penny. He seems like an honest man.)



[ace\\_cub\\_reportr](#)

[January 28 2008, 19:18:59 UTC](#)    [COLLAPSE](#)

It's a stern, inflexible code of honor.



[Ometotchtli](#)

[January 28 2008, 19:22:22 UTC](#)    [COLLAPSE](#)

Kid's math grade picking up at all?



[cvillette](#)

[January 28 2008, 19:31:47 UTC](#)    [COLLAPSE](#)

C-

Which I guess is a sort of limited win.



[Ometotchtli](#)

[January 28 2008, 19:43:37 UTC](#)    [COLLAPSE](#)

Get it up to a B and I bet there's free 5,000 mile service in it for ya.



[eljefe](#)

[January 28 2008, 19:42:41 UTC](#)    [COLLAPSE](#)

Meh, Porsche engine is an expensive overkill. You can put in a WRX turbo'd flat 4 and get as much horsepower for less than half the price, or turbo the VW engine for half that again.



[trollcatz](#)

[January 28 2008, 19:44:33 UTC](#)    [COLLAPSE](#)

You're *enabling*.



[eljefe](#)

[January 28 2008, 19:58:21 UTC](#)    [COLLAPSE](#)

I do that. \*evil grin\* I have people that won't ride in the front seat with me. Something about pitching a truck sideways around a traffic circle at speed. . . .

Send him to a race school, either a track one like Bonduraunt or a rally one like O'Niels. Once you drive on the track, the street gets kinda boring, and you drive slower. Usually. \*laughs\*

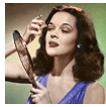


[eljefe](#)

[January 28 2008, 20:01:47 UTC](#)    [COLLAPSE](#)

And I didn't even mention adding turning brakes . . . .

oops, I just did.



 [Ometotchtli](#)

[January 28 2008, 20:53:07 UTC](#)

[COLLAPSE](#)

Hisssssssssssssssssssss.



[eljefe](#)

[January 28 2008, 22:08:27 UTC](#)

[COLLAPSE](#)

Ye dinna scare me, wee bunny!



 [cvillette](#)

[January 29 2008, 01:40:36 UTC](#)

[COLLAPSE](#)

Oh.

She \*should.\*



[eljefe](#)

[January 29 2008, 03:02:05 UTC](#)

[COLLAPSE](#)

I must not fear. Fear is the mind-killer. Fear is the little-death that brings total obliteration. I will face my fear. I will permit it to pass over me and through me. And when it has gone past I will turn the inner eye to see its path. Where the fear has gone there will be nothing. Only I will remain.

That, and I have the Holy Hand Grenade of Antioch.



 [Ometotchtli](#)

[January 29 2008, 10:27:01 UTC](#)

[COLLAPSE](#)

You *must* stop giving him ideas. He gets enough as it is. I do not need a combination of Mythbusters and Top Gear down in the parking garage.



[cvillette](#)

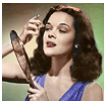
[January 29 2008, 13:10:24 UTC](#)

[COLLAPSE](#)

*Mythbusters and Top Gear down in the parking garage.*

...now you make it sound so attractive.

Are we going to go poison the environment this afternoon, O?



[Ometotchtli](#)

[January 29 2008, 16:29:15 UTC](#)

[COLLAPSE](#)

Promise me it will make you stop thinking about hotrodding your car.

But yes.



 [cvillette](#)

[January 29 2008, 16:31:26 UTC](#)

[COLLAPSE](#)

If I were going to hotrod something, I would get a Civic. And put a giant tailfin on it. And great big blue flames.

Boom!



 [eljefe](#)

[January 29 2008, 18:01:04 UTC](#)

[COLLAPSE](#)

\*ptttthpt\* You're no fun. I didn't even get to talk about my 170+mph Dodge Neon or anything. I wouldn't worry about him until he starts dressing up like the Stig.



 [uffer](#)

[February 12 2008, 17:14:27 UTC](#)

[COLLAPSE](#)

We have a Tea Convention of sorts here. I am allowed to have three (3) different kinds of loose-leaf tea, and no more, because otherwise I don't use them and they go to waste. (Actually, the compost bin, but we can fill that without feeding it unused and usually not-cheap tealeaves.) I currently have and am nowhere near using up Chai, Oolong and English Rose. I decided that the Chai would be a bit unpredictable with the spice mix, so I used the Rose. I've just sneaked one out to try - whilst Partner is at work, so if I didn't enjoy the experience he couldn't mock, having been sceptical about the tea bit - and it was so pretty I almost couldn't bite into it.

Yummy. Thank you for the recipe. I might never have realised these even existed.

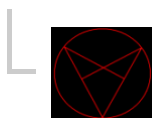


 [cvillette](#)

[February 12 2008, 17:40:59 UTC](#)

[COLLAPSE](#)

You are welcome! They really taste surprising, don't they? and they are very pretty, like marble.



 [uffer](#)

[February 12 2008, 18:39:56 UTC](#)

[COLLAPSE](#)

They really look like they should be \*sweet\* somehow, and then that salty-eggy-subtle-spicy fills your mouth and cuddles your tastebuds. And almost, but not quite, entirely unlike tea. Himself will be relieved, when or possibly if he's allowed to try one, as this was his main objection to the whole idea.

[\[locked\] Dream Journal](#)

All right, unconscious mind. We're coming to an accommodation. If the dreams are you cleaning

[Elvis doesn't live here anymore.](#)

Hey there. Sorry about the drama. It was... it was an emotional decision, and I didn't

[Poppets.](#)

[Puppets. Poppet](#)

[puppets. Scary.](#)